

BRAMARE

CHARDONNAY

Marchiori Vineyard

Varietal Composition	100% chardonnay
Vintage	2007
Harvest	April 22-23; hand harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	10 years
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Site	Southeast sun exposure; semi-desert climate at the foot of the Andes Mountains (2,900 feet)
Growing Season	After a mild winter, average spring and summer temperatures led to a very uniform bud break and shoot development. Late in the season, heavier than average rains delayed harvest as we waited for the vines to soak up the extra moisture from the berries and regain optimal fruit concentration.
Yield	2.7 tons/acre
Primary Fermentation	Barrel fermented with native yeasts; ten months to completion
Secondary Fermentation	Native malolactic fermentation in barrel; 2 months to completion
Barrel Aging	10 months in Taransaud, Demptos and Seguin Moreau French oak barrels; 58% new
Bottling	April 14 th , 2008; unfinned
Tasting notes	Opalescent pale straw color introduces a big, bold, opulent chardonnay, fragrant with ripe, freshly cut pear, Fuji apple and white nectarine. Viscosity and structure define a palate bursting with layered flavors of ripe tropical fruit, lemon meringue, vanillin and dulce de leche that persist through the citrusy notes on the long, spicy finish. Alcohol 15.0%



VIÑA COBOS